

## WOMAN'S WORLD.

The Irish Joan of Arc who Fights for Erin's Cause

MAUD GONNE VISITS AMERICA

CHARMING PERSONALITY OF THE TALENTED WOMAN THE BRITISH PRESS DESCRIBES AS A DANGEROUS CONSPIRATOR. THE CORRECT THINGS TO DO, AND THE THINGS THAT ARE WRONG TO DO—LATEST FANCIES OF FASHION—HOUSEHOLD HINTS.

Miss Maude Gonne—the Irish Joan of Arc they sometimes call her—who has just landed in this country, has devoted ten years of her life to a constant effort in behalf of Irish liberty, and yet, says the New York Journal, this formidable politician, as she has been called by the English press—is the most dainty and womanly of women imaginable—a woman whose remarkable beauty still owns the dewy charms of youth; a woman whose dress are marvels of exquisite taste, and whose bonnets and boots might drive a prima donna mad with envy; a woman whose leadership in the salon is no more a matter of doubt than her ability as a lecturer and writer.

This Jeanne d'Arc of Ireland is taller than most women; slender, superbly proportioned; of regal grace of carriage and, like most of her countrywomen, "divinely fair."

She has the broad, low brow of the old classic type, a straight, delicate nose, deep lustrous eyes, shaded by long, rather level brows, and a wreath of wavy, light brown hair, which rippled back from her smooth brow over two small, well-set ears to become a tress for her small, shapely head.

Miss Gonne is not "Irish" in the usual acceptance of the term. Her forbears come from the north of Ireland, and her father, an Irish colonel in the British army, was classed as Orange, aristocratic and conservative. Her people were members of the vice-regal social circle, and the young girl herself was brought up in the very atmosphere of Dublin Castle. Indeed, when she was seventeen or eighteen years of age she was the reigning beauty of the vice-regal court, and that she did not become imbued with the anti-Irish spirit of the people among whom she lived is a wonder.

Her conversion to the Irish cause was due to a dramatic incident which she witnessed shortly after she had returned to Ireland after a long school residence in England.

One of the tenants of an estate near the Gonnes lands was a man named McGrath, a local Land Leager, who had been known by the law and vigorous fight he had made against being evicted from his farm. McGrath was regarded by the people as a hero, and by the landed aristocracy and constabulary as a dangerous criminal.

In the middle of his fight for the right to live and to make a living for his family McGrath fell ill and died. His wife and children were evicted, and in their time of trouble and distress went Maude Gonne, then scarcely more than a school girl. She sat with the sorrowing wife and children at the McGrath wake and heard the bitter lamentations of the neighbors. From that time the Land Leager and every other betterment of the conditions of the Irish common people had no warmer supporter than Maude Gonne.

In 1888, when she was nearly twenty years old, Colonel Gonne died, leaving a considerable estate to his orphan daughter. Mistress of herself and her money, this beautiful girl devoted her life and all she had to the cause of her country and people.

For years Miss Gonne worked among the evicted tenants, neither sparing her strength nor her money, and when the amnesty campaign, looking to the release of the Irish political prisoners from England prisons, was inaugurated, she was its warmest promoter—most zealous and energetic propagandist. When, owing to the Parnellite split, things were in a bad way at home, Miss Gonne crossed to France, where her reception was most flattering. There she started a newspaper at her own expense—L'Irelande Libre—and through it, as well as from the platform in all parts of France and Belgium, she advanced Ireland's arguments and appeals for justice so ably that a big sympathetic movement has resulted, which takes its name from the title of Miss Gonne's newspaper.

## THE CORRECT THING.

It is right to—

To break bread, muffins or biscuits at table.

To moderate one's speaking voice and to enunciate clearly and distinctly.

To answer at once an invitation to any social function, accepting or declining definitely.

To sign one's christian name to all communications. For example: "Sincerely yours, Henrietta Jones."

To speak of trousers and waistcoats. For a gentleman to walk on the side nearest the curbstone when accompanying a lady.

To eat with a fork whenever possible. To eat cream, water ices and berries are eaten with a fork.

To use a knife at table only for cutting meat, food or game.

To place a spoon used for tea or coffee upon the saucer as soon as it has served its purpose.

To use a saltspoon where individual salts are not placed at each cover.

For a gentleman to remain standing until after ladies have been seated at table; to assist the lady whom he has escorted to the dining-room.

To reserve all matters pertaining to the toilet for the privacy of one's dressing-room (the care of the teeth included).

To accept a first invitation when it is possible to do so.

For people in deep mourning to decline an invitation to a social function without a written explanation. A card sent with black border conveys its own reason.

To take soup from the side of the bowl of the spoon.

To drink moderately a small quantity at a time, holding goblet or wine-glass by the stem.

For a gentleman to throw away his cigar, or at least remove it from his mouth, when bowing to a lady.

When offering a lady his arm, and to do so in the manner represented by the illustration.

To hold the fork in the right hand when eating, with the tines forming a bowl shape.

To raise the fork to the mouth with the right hand so that the fork shall be almost parallel with the mouth.

## IT IS WRONG—

To cut sliced bread, biscuits or muffins, to roast or scorch, even at one's family meals. To answer an invitation to a luncheon, breakfast or dinner in a doubtful or hesitating manner.

To make use of a title as a signature. For example: "Mrs. Colonel Jones," or "Mrs. Hannah Brown."

To speak of pants and vests. For a gentleman when accompanying a lady to allow her to walk "on the outside."

side." When walking with two ladies to walk between them.

To eat anything from a spoon which can be properly conveyed to the mouth by the aid of a fork.

To use a knife for cutting lettuce, fish or vegetables.

To leave a spoon in a cup of tea or coffee.

To take salt with a knife from a general salt-cellar.

For a gentleman to seat himself at table before ladies have been seated and to remain seated after ladies have made the first movement toward rising.

To use toothpicks in public; unpardonable at table.

To decline a first invitation without giving a satisfactory and legitimate excuse for so doing.

To send invitations for ordinary functions to a household during the first month of their affliction. Weddings only are excepted.

To make a noise while taking soup, or to blow hot liquids with the object of cooling them.

To drink the contents of a glass or cup at one attack. To hold glass or cup by the bowl.

For a gentleman to speak to a woman with his cigar in his mouth, or to smoke in her presence without asking and receiving her permission to do so.

For a gentleman to seize a lady by the elbow with an intention of aiding her.

To pile foot up on the back of the fork, holding it upside down for this purpose.

To jerk the hand with the fork around to the mouth with an awkward bend of the elbow and to bring the fork directly opposite the mouth.

## AIDS TO BEAUTY.

Do not fret—worry is the indelible pencil Father Time uses to punish weak natures, and fretting is early death to beauty.

Exercise all the muscles every day of your life for ten minutes. Stop before you feel thoroughly tired. Never over-tax the muscles or they will revenge themselves.

Bathe every day, winter and summer, when able to do so. Study carefully the kind of bath which suits you best, and then stick to it though the heavens fall.

Hold the head as high as possible when sitting or standing. While sleeping avoid high pillows, unless you admire a double or triple chin or flabby neck.

Breathe from the diaphragm, inhale deeply, keep the mouth closed and hold the chest well up if you would secure a high chest, a firm bust and induce longevity.

Watch the soap you use as carefully as the money you receive in change. Soap of an inferior quality is the cause of half the skin diseases we see. "Cheap soap" is an expensive economy oftentimes and dangerous frequently when the cuticle is tender, its origin being too vile to contemplate.

Remember that the sanitary conditions of the body must be literally without fault; that good blood means that the heart, liver and kidneys are working properly.

Never believe that beauty such as the ancient Greeks possessed is to be instantly obtained by the application of a bottle of "lily white" or a box of "rosy red," even if famous prima donnas' names are upon the boxes as vouchers.

Know that "beauty" is the other fairer name for "health"—that health is the synonym of good blood, excellent digestion and steady nerves. A "beautiful invalid" is but a novelist's dream.

Cultivate grace, without which a Venus were not lovely; walk from the hips, and remember the hands are as capable of conveying thought as eyes or mouth; but if you love your fellow-man use them gracefully, not a la handie.

THINGS WE OUGHT TO KNOW: That stale bread may be freshened by dipping the loaf quickly into hot water and baking for a few moments in a quick oven.

That salt and liquid ammonia will remove egg stains from plated spoons.

That a few drops of glycerine put around the edge of a jar of fruit will prevent mold.

That cut-glass may be made bright and sparkling by putting it in sawdust and polishing with a cambric, after washing thoroughly in soap and warm water.

That rough irons may be made smooth by rubbing them on a board plentifully sprinkled with salt.

That children should never be given pork, veal or sausage, cabbage, hot cakes, pies or candy.

When melting glue for use it is a good plan to add a little finely powdered chalk to it. This will greatly augment its strength.

If milk boils over onto the stove a very unpleasant smell is the result. This may be cured by sprinkling a little common salt on the stove.

When flower vases are stained they should be washed with vinegar mixed with very hot water, or ammonia may be used instead of vinegar.

A frying-pan, however soiled, may be rendered beautifully bright if it be cleaned with ammonia. Make a strong solution of ammonia and water and let the pan soak in it for several minutes.

Leather-covered chairs, when dull and shabby looking, may be greatly improved in appearance by being brushed over with the white of an egg. Leather portmanteaus and trunks may also be treated in the same way. Beat up the white of an egg until it is a stiff froth. Then dip into it a piece of old linen or other soft rag and rub the leather well, but without using too much force. The article must then be left until dry.

AUTUMN MORNINGS AND EVENINGS. Although the majority of days are still warm and pleasant, the cool nights and mornings warn us that the "melancholy days are near."

Little children, especially, should be guarded against the sudden changes peculiar to this time of the year. Light flannels or soft knit skirts should be worn by children under five years during all the autumn months. If they kick off the bed-clothes at night they should wear warm nightgowns with "arms and legs," as the children say.

Babies who have worn heavy flannels all summer are more sensitive to a chill than those who have been more thinly clad. I have seen babies who were warmer clothing in July than ours do in September. We take more pains to keep out three-months-old baby cool than to keep her warm, and a healthier, better natured baby it would be.

Catarrh

Mrs. Josephine Polhill, of Due West, S. C., had a severe case of catarrh, which finally became so deep-seated that she was entirely deaf in one ear, and part of the bone in her nose sloughed off. The best physicians treated her in vain, and she used various applications of sprays and washes to no avail. Fourteen bottles of S. S. S. promptly reached the seat of the disease, and cured her sound and well.

S. S. S. never fails to cure a blood disease, and it is the only remedy which reaches deep-seated cases. (Guaranteed purely vegetable. No drugs free.)

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## A Shattered Nervous System.

FINALLY HEART TROUBLE.

Restored to Health by Dr. Miles' Nervine.



MR. EDWARD HARDY, the jolly manager of Sheppard Co.'s great store at Briceville, Ill., writes: "I had never been sick a day in my life until 1890. I got so bad with nervous prostration that I had to give up and commence to doctor. I tried our local physicians and one in 'Joliet,' but none gave me any relief and I thought I was going to die. I became despondent and suffered untold agony. I could not eat, sleep nor rest, and it seemed as if I could not exist. At the end of six months I was reduced to but a shadow of myself, and at last my heart became affected and I was truly miserable. I took six or eight bottles of Dr. Miles' Nervine. It gave me relief from the start, and at last a cure, the greatest blessing of my life."

Dr. Miles' Nervine is sold by all druggists under a positive guarantee, first bottle benefits or money refunded. Book on diseases of the heart and nerves free. Address, DR. MILES MEDICAL CO., Elkhart, Ind.

hard to find, although she is obliged to get a large part of her nourishment from a bottle. Of course, she is the sweetest baby in all the world.

But I must not stop to tell what a wonderful baby she is, or I shall not get back to my subject.

A seamless band knit of white Saxony yarn helps to keep the baby warm cool mornings. It can be slipped over the feet and adjusted in a moment's time. If the busy mother cannot find time to knit bands she may use the sleeves of old knit shirts, if they are fine, soft and white.

Light-weight jackets are convenient for all members of the family. Our boys like them made of blue denim. They can work or play without fear of soiling or tearing them. Such jackets are easily made and easily washed, and are "so handy to slip on of a cold morning."

HOUSEHOLD HINTS.

Buttermilk will take out mildew stains.

Prints, if rinsed in salt water, look brighter.

A drop of creosote will stop the bleeding of a cut.

Rub spoons with common salt to remove egg stains.

Nutmeg grated into a glass of port or sherry often cures neuralgia.

Sage, picked fresh and rubbed on the teeth, whitens and preserves them.

Paint or grease spots may be removed from woolen cloth by turpentine being rubbed on it.

To remove stubborn rust spots from steel put oil and quicklime on and leave for several days. Then rub with oil or rotten stone or Bristol brick.

If your window glass is lacking in brilliancy, clean it with a liquid made of methylated spirits of wine and whiting, which removes specks, and gives the glass a high luster.

To remove white spots on varnished furniture, dip a soft flannel in spirits of wine and rub the spots well. Afterward repolish the furniture with a furniture cream.

It is well to know that if salt fish is wanted quickly the fish is freshened much sooner if soaked in milk, milk that is turned being as good for the purpose as the fresh milk.

To remedy a creaking hinge, if your oil can is not handy, take a soft lead pencil, moisten the point and rub it in to all the cracks and crevices that can be reached, and in most cases this will prevent any noise.

If one is so unfortunate as to find a fish bone lodged in the throat, the white of an egg, if swallowed at once, will generally remove it. Or swallow bread crust without chewing—the rough bread will generally dislodge the bone.

It is a good plan to have a slate hanging up in the kitchen for the housekeeper to write out her various orders upon. A general memorandum of kitchen needs and supplies may also be jotted down on the convenient slate, together with special recipes for dishes with which the cook is not familiar.

The white ivory keys of a piano should never be cleaned with water, which discolors them. Instead, they should be rubbed over with a soft flannel or piece of silk dipped in oxygenated water, which can be obtained at any chemist's, and when the notes are stained or greasy use methylated spirits, gin or diluted whiskey.

FASHION FANCIES.

Fancy buttons down the front of cloth coats are a whim of fashion.

The width generally employed for girdles of black satin ribbon is No. 9.

Small steel buckles with velvet ribbon constitute a lovely corsage garniture.

Low-cut crepe evening waists are worn with skirts of black moire brocade.

A striking dinner gown is of rich red moire velour, with elegant jet ornaments.

The short fur or feather boa reaching a little below the waist is to be in vogue.

Red and white striped voile with black velvet is lovely for a girl's blouse corsage.

Among the furs that will successfully court favor this winter are mink, marten and ermine.

Merle birds and toque feathers are very beautiful on tam hats of green velvet and chenille.

Sable is effective on seal, also in combination with heavy cloths and velours in Lincoln green.

Soft vests for velvet jackets are of cream or white lace, elaborately spangled or gold embroidered.

Pearls are seen in every color imaginable, and the milk-white pearl is now-adays a lonesome gem.

The blue shades used on swell bodices are of velvet, satin and habutai. Black is the favorite color.

Brown English poplinette, with beautiful embroidery of silk guipure, forms a chic toilet for the street.

The granny bonnets in vogue for babies are of plaid crepe or of corded silk, shaped by rows of fancy braiding.

The ultra fashionable cabochon for hats is a large round design in dull silver, set with mock emeralds or with rhinestones.

A charming basque blouse for a young girl is blue cloth, with puffed and belt of white cloth, and a chemise of mull and lace.

Russian blouses of black, and some of the dark rich shades of velvet, edged

around with fur, will be worn with silk and cloth skirts.

Women have Klondike collars on their jackets now, and they are all the name suggests as regards height and protection from the cold.

The prettiest use to which jet and chiffon are put is as garniture on capes of black satin. The jet is embroidered in "all-over" design, the chiffon as plaited edgings.

PIE TIME IS HERE.

The pie season is upon us—the season of the year when it is too late for frozen desserts and too early yet for the heavy hot puddings, which we enjoy when the snow falls.

In making a pie the hot and best thing to do is to butter the pie plate, which should be of block tin; then cover with paste that has been rolled very thin. Roll a strip of paste long enough to go around the plate, and cut in strips an inch wide. Wet the edge of the plate with water and put a strip of paste on it. Fill with any kind of prepared fruit.

Have the paste in a roll, and cut enough from the end to cover the pie. Sprinkle the board with flour and place the paste upon it. Flour the rolling pin and roll the paste from the front of the board to the back, rolling the waste out, much larger than the plate and cutting an inch slit in the center. Cover the pie, having the paste "fulled" on, as it shrinks in the baking.

At first the oven must be hot, and after the first fifteen minutes it is best to close the drafts. A mince pie will require one hour to bake, and an apple pie fifty minutes. Peach and all fruit pies will require the same time as an apple pie.

Paste for Raised Pies.—Take one scant cupful of butter, one quart of flour, one tablespoonful of sugar, one teaspoonful of salt, one egg and one teaspoonful of water. Rub the butter, salt and sugar into the flour. Beat the egg, add the water to it, and stir this into the flour and butter. Stir the mixture until it is a smooth paste; then put on the board and roll. The paste should be rolled eight times.

A Good Custard Pie.—Boil a quart of milk with half a dozen peach leaves or the rind of a lemon. When they have flavored the milk, strain it and set it where it will boil. Mix a tablespoonful of flour smoothly with a couple of tablespoonfuls of milk. Let it boil a minute, stirring it constantly. Take from the fire and when cool put in three beaten eggs. Sweeten to taste, put into deep pie plates lined with puff paste, and bake directly in a quick oven.

New England Apple Custard Pie.—Stew quartered apples in a very little water until they are tender; then rub them through a colander. For one pie allow one pint of cooked apples. While the sauce is still hot stir into it a spoonful of butter, one cup of sugar, two well-beaten eggs and half a cup of cream. Then line a deep pie plate with rich crust, rolled thin, and fill with the prepared mixture. Bake in a quick oven. If desired, a meringue of the beaten whites of eggs may be spread over the top.

Cocoanut Pie.—Grate the white part of the cocoanut and mix it with milk. Set it on the fire and let it boil slowly eight or ten minutes. To pound of the grated cocoanut allow a quart of milk, eight eggs, four tablespoonfuls of sifted white sugar, a glass of sherry or Madeira, one small caraway, pounded fine, two spoonfuls of melted butter and half a nutmeg. The eggs and sugar should be beaten together to a froth; then the wine stirred in. Put them into the milk and cocoanut, which should first be allowed to get quite cool. Add the crackers and nutmeg. Turn the whole into deep pie plates, with a lining and rim of puff paste, and bake as soon as turned into the plates.

Sweet Potato Pie.—When the potatoes are dry and mealy, take a quart, after they have been pared, boiled and mashed; a quart of milk, four eggs, salt, nutmeg, cinnamon and sugar to taste. Bake for forty minutes in a moderate oven.

WHAT AN ACCIDENT

Had to Do with the Daily Life of a Wheeling Citizen.

There is something novel in reading accidents connected with the life of people we know. Even if these are of the most trivial nature, the fact of their being bound up with the life of a neighbor makes them interesting. If it is only a readable notice of another man's woes or sorrows, curiosity alone tempts us, when we know there are others on the list, to wonder who comes next.

The report that follows comes from No. 1413 Market street, the home of Mrs. Caroline Rita, who some four years ago had a misstep, and was precipitated into the cellar. The immediate results of the accident were gotten over, when it was noticed that across the loins there was always more or less pain. In speaking about it, Mrs. Rita says: "I suffered terribly with my kidneys the last two years and nothing did me any good until I got a box of Doan's Kidney Pills at the Logan Drug Co. They fixed me up in a very short time and I have felt well since. The pain across my loins was of a sharp, darting nature. I could at times scarcely move about and could not rest at nights. I had frequent attacks of headache and dizziness and a heavy, dull, bearing down pain in the bladder. The secretions of the kidneys were frequent, yet scanty, and I felt generally out of sorts. From my experience with Doan's Kidney Pills I advise anyone having the slightest indication of kidney trouble to use them and reap the benefit of that time honored expression: 'A stitch in time saves nine.'"

Doan's Kidney Pills are for sale by all dealers, price 50 cents per box. For sale by all dealers. Foster Milburn Co., Buffalo, N. Y., sole agents for the United States.

Every Saturday Tourist Sleeping Car Route to California.

Commencing next Saturday night, and continuing every Saturday night thereafter, Midland Route tourist cars en route to Colorado, Utah and California will leave the Chicago Union Passenger Station of the Chicago, Milwaukee & St. Paul Railway at 10 o'clock, running over the Chicago and Omaha Short Line to Omaha, thence via Lincoln, Neb., Colorado Springs and Leadville, Colo., Salt Lake City and Ogden, Utah, Reno, Nevada, and Sacramento, Cal., arriving at San Francisco at 8:45 p. m., Wednesday.

As will be noticed, this route is Midland through Northern Illinois, Iowa, Nebraska, Kansas, Colorado, (through the heart of the Rockies), Utah, Nevada and California, affording a perfect panoramic view of prairie, mountain and coast scenery.

These popular every Saturday California excursions for both first and second class passengers (not foreign ones) are "personally conducted" by intelligent, "competent and courteous" "couriers" who will attend to the wants of all passengers en route. This is an entirely new feature of tourist car service and will be greatly appreciated by families or parties of friends traveling together, or by ladies traveling alone. Particular attention is paid to the care of children who usually get weary on a long journey.

Remember that the Midland Route Tourist Cars are sleeping cars and are supplied with all the accessories necessary to make the journey comfortable and pleasant, and the sleeping berth rate is but \$6 (for two persons) from Chicago to California.

Ask the nearest ticket agent for a tourist car "folder," giving complete information about the Midland Route, or address "Eastern Manager Midland Route," No. 95 Adams street, Chicago, Ill., or John R. Potts, District Passenger Agent, C. M. & St. P. Ry., 485 William street, Williamsport, Pa.

P. R.—Berth reservations are made in the order received up to each Saturday morning. First come, first served.

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